

CROSSROADS

KITCHEN
LAS VEGAS

HAPPY HOUR MENU

Sun - Thurs: 8:30 pm - 9:30 pm / Bar & Lounge Only

SMALL PLATES

- ROASTED MUSHROOM TART** 12
shimeji mushroom / crispy phyllo
caramelized onions / boursin cheese / bordelaise
- CAVIAR AND CHIPS (GF)** 13
potato chips / French onion dip
- IMPOSSIBLE CIGARS** 12
spicy almond milk yogurt
- CHEESE PLATE (GFO)** 14
Camembert / blue / boursin / quince paste
dried cherries / toasted baguette
- STUFFED ZUCCHINI BLOSSOMS (GF)** 13
- CALAMARI FRITTI (GF)** 15
diablo sauce / lemon

DRINKS

- DRAFT BEER** 12
Modelo
Blue Moon
Kona Big Wave
Guinness
- HOUSE WINE** 10
St. Michelle Eroica Riesling
Daou Cabernet Sauvignon
Whispering Angel Rose
Domaine Ste Michelle Brut Sparkling Wine
- WELL COCKTAILS** 12

** Parties of 8 or more guests will have an 18% automatic gratuity added to their check.
*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.

